



Team name	Pealish
Product	Pealish, a vegan fish replacement burger
School	Maastricht University Master Health Food Innovation Management
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Pealish is a sustainable, vegan, and healthy alternative for fatty fish.

We target the problems of food waste, by using mango peels as the base for the burger, and overfishing, by inducing a reduction in fish consumption.

Besides the fiber rich mango peels, the burger contains walnuts and flaxseeds for the omega-3 fatty acids, lupin flour for the protein, nori for the fishy taste, and extra vitamin D and B12 to resemble the nutritional value of fatty fish.

The burger has a subtle nutty and fish taste and is covered with a crunchy layer of walnuts and flaxseeds. Pealish is unique, because it has a comparable macro- and micronutrient composition as fatty fish, is healthier than other fish replacers, and is sustainable. Pealish is a source of fibers and antioxidants, which may support heart health. This makes the Pealish burger not only good the planet, but also for your health!



Pealish